

UVAFERM WAM™

Saccharomyces cerevisiae

For high quality varietal white wine and aging on lees

DESCRIPTION

UVAFERM WAM™ was isolated from nature from 171 strains by the University of Valladolid in 1998 (Faculty of Oenology), Spain, from a site in Castilla y Leon planted with Verdejo and Sauvignon Blanc from DO Rueda.



BENEFITS & RESULTS

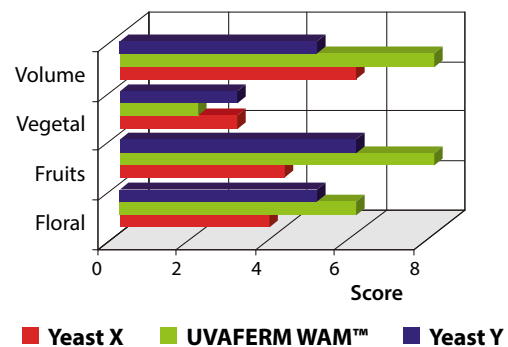
UVAFERM WAM™ produces a moderate concentration of fermentation aromas, respecting the aromas specific to the grape variety. The fruity aromas developed are fresh and exotic which combines harmoniously with varieties like Verdejo and Sauvignon blanc.

UVAFERM WAM™ significantly impacts mouthfeel and structure, providing smoothness and softness.

Aging on lees with UVAFERM WAM™ improves flavor persistence in the aftertaste and gives a well-structured middle palate, enhancing acidity and freshness. It is beneficial to stir the lees on a regular basis during aging to optimize UVAFERM WAM™ contribution to the wine sensory profile.

- Large producer of aromas, especially tropical fruits, citrus fruits, currants and ripe apple (in the presence of an adequate amount of nutrition)
- The high production of polysaccharides and glycerol enhances the volume in the mouth, softness and length on the palate
- Aromatic complexity and palate structure in the mouth after *elevage sur lie*
- It contributes to wines freshness.

Sensory profile - Garganega Wine





PROPERTIES*

- *Saccharomyces cerevisiae*
- Optimum fermentation temperature range: 14 to 18 °C
- Alcohol tolerance up to 14% v/v
- Short lag phase
- Fast and reliable fermentation rate
- Competitive factor ("Killer K2") active
- Medium nutritional requirement
- Low volatile acidity production
- Low H₂S production
- Excellent implantation against indigenous yeast

*subject to fermentation conditions

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

+ Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. July 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture